# Town of Brookline

# BAKER SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below Identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590,009 (F)) Trans fat bylaw (8.28) HACCP: Item 0 Correct By: **BROOKLINE DEPARTMENT** # of Critical Blue Violations: # of Critical Red Violations: OF FOOD SERVICES Inspection Time: Date Inspected: Permit Number: BHP-2017-0314 **Full Comply** 6178794511 Mary Foote Marli Caslli 04/11/2018 Telephone: Inspector: Risk Level: 11:11 AM Status: Owner: 믕

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

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	05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)
Pass	06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)
Pass	06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)
Pass	07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)
Pass	08 WASHING FRUITS AND VEGETABLES (3-302.15)
Pass	09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)
Pass	10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))
Pass	11 FOOD UTENSILS PROPERLY STORED (3-304.12)
Pass	12 PROPER, ADEQUATE HANDWASHING (2-301.12)
Pass	12 GOOD HYGIENIC PRACTICES (2-401.1112)
Pass	12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))
Pass	13 NUMBER, CONVENIENT (5-203.11)
Pass	13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)
Pass	13 HAND CLEANSER, HAND DRYING (6-30102.11)
Pass	14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)
Pass	15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)
Pass	15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)
Pass	15 LABELED, COMMON NAME (7-102.11)
Pass	15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)
Pass	15 PESTICIDES USE RESTRICTED (7-206.1113)
Pass	15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)
Pass	16 COOKING TEMPERATURES (3-401.1112)
Pass	17 REHEATING (3-403.11)
Pass	5-501.14)
Pass	) HOLDING (3-501.16)
	18 COOLING (3-501.14) 19 HOT & COLD HOLDING (3-501.16)

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

Operator
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### Town of Brookline

# BAKER SCHOOL CAFETERIA



HACCP:

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Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

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04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
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12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
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15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
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15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16) Small refrigerator is not holding food at or below 41f- cold_cuts at 48f- PIC discarded on site- have unit repaired and provide a report to the health department.	Fail - Critical Red

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38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)  Mouse droppings found under long table under windows- clean to remove and sanitize. Also provide most recent pest management report to health department	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
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45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	

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Operator

### Town of Brookline

· Re-inspection

# BAKER SCHOOL CAFETERIA



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	HACCP:	Status
Telephone: 6178794511	Anti-Choking (590.009 (E))	Pass
Owner:	Тоbассо (590.009 (F))	Pass
OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
Instruction	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/22/2018 Birk 2001	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
KISK Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0314	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# Of Critical Bine Violations: 0	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass

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49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
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Date: 10/22/2018 Comments:

Fridge is no longer being used, pest manager came through. No violations noted on inspection.

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Operator Inspector

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- Complaint

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)wner:		Tobacco (590.009 (F))	Pass	
SKOOKLINE DEPAKIMENI OF FOOD SERVICES	AKIMEN I ES	Trans fat bylaw (8.28)	Pass	
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inspector: Abbie Atkins, MPH	_	01 PIC KNOWLEDGEABLE (590.003(B))	Pass	
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass	
11/09/2018		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590,003C/F/G)	Pass	
≺isk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E))	Pass	
Permit Number: BHP-2017-0314		02 APPROVED SOURCE (590.004A/B)	Pass	
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass	
Full Comply		02 RECEIVING/CONDITION (3-202.11)	Pass	
# of Critical Red Violations:	lations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass	
# of Critical Blue Violations:	olations: 0	02 SHELLSTOCK ID (3-202.18)	Pass	
nspection Time:		02 TAGS & RECORDS (3-203.12)	Pass	
10.34 AIR		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass	

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

ltem	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
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Comments:

Date: 11/9/2018 Inspection for rodents in response to a report of a rat seen in the cafeteria.

Rat was caught by custodians and the town pest manager came out for a visit.

No evidence of rodents noted.

Item

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Status

Operator

Inspector

#### 156 LAWTON STREET

# Town of Brookline

BAY COVE ACADEMY/JRI

, , , , School Food Service, , , , , , , , , Non-Profit - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone: 6177391794	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
JUSTICE RESOURCE INSTITUTE	Trans fat byław (8.28)	Pass
PIC: Alexander Dil ihero	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/13/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level;	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0315	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS ACCURACY ALLERGENS (590 004(1))	936 d
# of Critical Blue Violations: 0		2 2 3 - (
	• UZ SHELLS LUCK ID (3-202.18)	Pass
11:02 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-,13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Date: 4/13/2018 Comments:

Vent in the kitchen is expired - renew and email a copy of the report when completed

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator	
Inspector	
Inspector	

#### 156 LAWTON STREET

## Town of Brookline

#### BAY COVE ACADEMY/JRI

, , , , , School Food Service , , , , , , , , , Non-Profit - Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone: 6177391794	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
JUSTICE RESOURCE	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
05/02/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0315	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 0	02 SHELL STOCK ID (3-202 18)	0.00 0.00 0.00 0.00 0.00 0.00 0.00 0.0
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
TI:TI AM	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

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Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

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OS SEPARATION, SIGGREGATION, NO CROSS CONTAMINATION (3-3024,11)         Pass           OB SEPARATION, SIGGREGATION, NO CROSS CONTAMINATION (3-3024,11)         Pass           OB CODITACT SURFACES CLEANING & SANITZING (4-601,11)         Pass           OF CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602,11)         Pass           OF CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602,11)         Pass           OF CLEANING FRUITS AND VEGETABLES (3-302,15)         Pass           OB MASHING FRUITS AND VEGETABLES (3-302,12)         Pass           14 CHANDLING OF FOOD & ICE MINIMATED (3-301,11(C))         Pass           15 PROPER ADEQUATE HANDWASHING (2-301,12)         Pass           12 PROPER ADEQUATE HANDWASHING (3-301,12)         Pass           13 HAND CLEANER, HAND DRYNING (3-301,02)         Pass           13 HAND CLEANER, HAND DRYNING (3-301,02)         Pass           14 CLEAN CLOTHES, HAIR RESTRAING (3-304,01)         Pass           15 LOCATION, RESTRICTED USE, ACCESSIBLE (5-20405,11)         Pass           15 LABELED, COMMON NAME (7-102,11)         Pass           15 LABELED, COMMON NAME (7-102,11)         Pass           16 RESTRICTED (7-208,11-13)         Pass           16 COOKING TEMPERATURES (3-401,11-12)         Pass           17 REHEATING (3-403,11)         Pass           19 HOT & COLD HOLDING (3-501,14)         Pass	116111	Status
	05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
	06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
	06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
	07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
	08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
301.11(C)) 304.12) 301.12) (2) 1 HANDS (\$90.004(E))  SLE (5-204/05.11) 48.402.11) 48.402.11) 49.402.11) CTED (7.207-09.11)  ICTED (7.207-09.11)	09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
304.12) 2) A HANDS (590.004(E)) 48.402.11) 48.402.11) 1-04.11) 1-04.11) ICTED (7.207-09.11)	10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
2) I HANDS (590.004(E)) I E (5-204/05.11) (02.11) 48.402.11) AINER (7-101.11) 1-04.11) I-04.11) I (TED (7.207-09.11)	11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
2) A HANDS (590.004(E)) SLE (5-204/05.11) 02.11) 48.402.11) 48.402.12) AINER (7-101.11) 1-04.11) I-04.11) ICTED (7.207-09.11)	12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
# HANDS (590.004(E))  ### (5-204/05.11)  ### (22.11)  ### (3-202.12)  ### (7-101.11)  ### (7-101.11)  ### (7.207-09.11)	12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
SLE (5-204/05.11) 02.11) 4&402.11) 4 (3-202.12) AINER (7-101.11) 1-04.11) ICTED (7.207-09.11)	12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
3LE (5-204/05.11)  -02.11)  4&402.11)  (3-202.12)  AINER (7-101.11)  1-04.11)  ICTED (7.207-09.11)	13 NUMBER, CONVENIENT (5-203.11)	Pass
4&402.11) 4&402.11) (3-202.12) AINER (7-101.11) 1-04.11) ICTED (7.207-09.11)	13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
48402.11) (3-202.12) AINER (7-101.11) 1-04.11) ICTED (7.207-09.11)	13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
(3-202.12) AINER (7-101.11) 1-04.11) .13) ICTED (7.207-09.11)		Pass
AINER (7-101.11) 1-04.11) .13) ICTED (7.207-09.11)	15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
1-04.11) .13) ICTED (7.207-09.11)	15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
1-04.11) .13) ICTED (7.207-09.11)	15 LABELED, COMMON NAME (7-102.11)	Pass
.13) ICTED (7.207-09.11)	15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
ICTED (7.207-09.11)	15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
	15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
(3-501.16)	16 COOKING TEMPERATURES (3-401.1112)	Pass
NG (3-501.16)	17 REHEATING (3-403.11)	Pass
	18 COOLING (3-501.14)	Pass
	19 HOT & COLD HOLDING (3-501.16)	Pass

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ltem	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 5/2/2018	

Date: 5/2/2018 Comments:

No violations found during today's inspection.

The hood vent system in the kitchen has been cleaned from a licensed company.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator Inspector

#### 115 GREENOUGH STREET

# Town of Brookline

# BROOKLINE HIGH SCHOOL CAFETERIA



HACCP:

Official Order for Correction: Based on an inspection this day, the Items listed below identify the violations in operation or facilitles which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		Item	Status	
Telephone:		Anti-Choking (590.009 (E))	Pass	
Owner:		Tobacco (590.009 (F))	Pass	
BROOKLINE DEPARTMENT OF FOOD SERVICES	ARTMENT	Trans fat bylaw (8.28)	Pass	
PIC: Bonnie Hatzieleftheriadis	eriadis	Allergen Awareness (590.009 (G))	Pass	
Inspector: Marli Caslli		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 01 PIC KNOWLEDGEABLE (590.003(B))	Pass Pass	
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass	
04/12/2018		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass	
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass	
Permit Number: BHP-2017-0316		02 APPROVED SOURCE (590,004A/B)	Pass	
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass	
Full Comply		02 RECEIVING/CONDITION (3-202.11)	Pass	
# of Critical Red Violations:	lations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass	
# of Critical Blue Violations:	olations: 0	02 SHELL STOCK ID (3-202 18)	0	
Inspection Time:		O TARE & DECODING (2-24-10)	22 00 00 00 00 00 00 00 00 00 00 00 00 0	
10:32 AM		מן זינים מו זיבים (מיבים: ב)	200	
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass	

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass

Pass

02 CONFORMANCE WI APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWĄSHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS ĆLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 4/12/2018	

No violations found during today's inspection

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator

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#### 115 GREENOUGH STREET

# Town of Brookline

# **BROOKLINE HIGH SCHOOL CAFETERIA**



when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

HACCP:

		ltem	Status
Telephone:		Non-compliance with:	
Owner:	į	Anti-Choking (590.009 (E))	Pass
BRUCKLINE DEPARTMENT OF FOOD SERVICES	MEN	Tobacco (590.009 (F))	Pass
PIC: Bonnie Hatzieleftheriadis	adis	Trans fat bylaw (8.28)	Pass
- total		Allergen Awareness (590.009 (G))	Pass
Abbie Atkins, MPH		MANAGEMENT AND EMPLOYEE HEALTH	
cted:	Correct By:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
	10/22/2018	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2		01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0316		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Partial Comply		FOOD FROM APPROVED SOURCE	
# of Critical Red Violations:	ons: 2	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations:	ons: 0	02 SAFE. UNADULTERATED. HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time:		02 RECEIVING/CONDITION (3-202.11)	Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

02 SHELLSTOCK ID (3-202.18) 02 TAGS & RECORDS (3-203.12)

Pass Pass Pass

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Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G.))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11) Can opener has visible build up of dirt- clean to remove- PIC corrected on site. 07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Fail - Critical Red Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

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ltem	Status
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16) Salad bar not keep food at or below 41F	Fail - Critical Red
Edamame beans 68F Peppers 47.5F Cheese 54.5	
Remove from service until it can hold food at or below 41F	
Refrigerator near salad bar temping at 46F- Have serviced	
"Hotlogix" unit not holding food at or above 140F- Have serviced 20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	

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Item	Status
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)  Dish machine not reaching 160F during wash cycle- have serviced so that it hits 160F in wash and 180 in rines	Fail - Non-Critical
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass

Item		Status
42 HANDWAS	42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE	43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AN	43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS	ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	DSAL STATE OF THE	
45 ADEQUATE	45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE	TORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	NOIL	
46 CLEANING	46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING N	47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK	47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATIC	48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SO	49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER		Pass
Additional Esta	Additional Establishment Info	
Comments:	I will check in with you on the 22nd to get a status report on the equipment repairs.	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator
Inspector

#### 115 GREENOUGH STREET

### Town of Brookline

# BROOKLINE HIGH SCHOOL CAFETERIA



HACCP:

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	Item	Status
Telephone:		
	Non-compliance with:	
Owner:	Anti-Choking (590.009 (E))	Pass
BROUKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
	Allergen Awareness (590.009 (G))	Pass
Inspector: Abbie Atkins, MPH	MANAGEMENT AND EMPLOYEE HEALTH	
Date Inspected: Correct By:	01 PERSON IN CHARGE (PIC) ASSIGNED. CERTIFIED FOOD MANAGER (590.003(A))	Pass
10/19/2018	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0316	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590,003C/F/G)	Pass
Status:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Full Comply	FOOD FROM APPROVED SOURCE	
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	SACE LINAM TEDATED LIONEST V DDESCRITED 23 404 435	
Inspection Time:	02 RECEIVING/CONDITION (3-202.11)	Pass
10.47 AM	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

02 TAGS & RECORDS (3-203.12)

Pass Pass

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Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-3028304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590,004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (6-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

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Item	Status
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass

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Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY ( 6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: All previous violations have been corrected.

Additional Establishment Info

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator Inspector

- Pre-operation

## COOLIDGE CORNER SCHOOL



Official Order for Correction: Based on an inspection this day, the Items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

HACCP:

		Item	Status
Telephone: 6177302499		Non-compliance with:	
Owner:		Anti-Choking (590.009 (E))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	RTMENT ES	Tobacco (590.009 (F))	Pass
PIC:		Trans fat bylaw (8.28)	Pass
		Allergen Awareness (590.009 (G))	Pass
Inspector: Jared Orsini, REHS/RS	3/RS	MANAGEMENT AND EMPLOYEE HEALTH	
Date Inspected:	Correct By:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
07/24/2018		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2		01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BOHF-18-0079		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Partial Comply		FOOD FROM APPROVED SOURCE	
# of Critical Red Violations:	ations: 1	02 APPROVED SOURCE (590,004A/B)	Pass
# of Critical Blue Violations:	lations: 1	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time:		02 RECEIVING/CONDITION (3-202.11)	Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
		02 SHELLSTOCK ID (3-202.18)	Pass
		02 TAGS & RECORDS (3-203.12)	Pass

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

Pass

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Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Fail - Critical Red
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

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Item	Status
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Fail - Critical Blue
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Fail - Non-Critical
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass

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Item 31 TEST KIT PROVIDED (4-302 14)	Status
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	T G as s s s
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501,18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304:14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	

Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY ( 6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Additional Establishment Info

Comments: actual inspection performed using paper form in file. see file for original report

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

## COOLIDGE CORNER SCHOOL



when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, revocation of the food establishment permit, if aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP:

		ltem	Status
Telephone: 6177302499		Non-compliance with:	
Owner:		Anti-Choking (590.009 (E))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	AKIMENI ES	Tobacco (590.009 (F))	Pass
PIC:		Trans fat bylaw (8.28)	Pass
		Allergen Awareness (590.009 (G))	Pass
Inspector: Jared Orsini, REHS/RS	IS/RS	MANAGEMENT AND EMPLOYEE HEALTH	
Date Inspected:	Correct By:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
08/31/2018		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level:		01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BOHF-18-0079		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E.))	Pass
Full Comply		FOOD FROM APPROVED SOURCE	
# of Critical Red Violations:		02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Dide Violations:	olations: U	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 12:00 PM		02 RECEIVING/CONDITION (3-202.11)	Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
		02 SHELLSTOCK ID (3-202.18)	Pass
		02 TAGS & RECORDS (3-203.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

Pass

Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

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Item	Status
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass

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31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass

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Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Additional Establishment Info	

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

- Routine

## COOLIDGE CORNER SCHOOL



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

Telephone: 6177302499  Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES PIC: Paulette Inspector: Jared Orsini, REHS/RS Date Inspected: 10/11/2018 Risk Level: 2 Permit Number: BOHF-18-0079 \$tatus: Partial Comply - Pass # of Critical Red Violations: 0 # of Critical Blue Violations: 0		Pass Pass Pass Pass Pass Pass Pass Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
01:01 PM	02 TAGS & RECORDS (3-203.12) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201,11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION ÓF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER O rodent control devices installed in kitchen area. Install appropriate pest control devices in kitchen/ dry storage	Fail - Non-Critical

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

	Operator
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Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

	HACCP:	Status
Telephone: 6178794266	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC: Marijiana Golak	Allergen Awareness (590.009 (G))	Pass
Incharge and a second	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/12/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0318	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590,004(J), 3-602,11)	Pass
# of Critical Blue Violations: 0		, c
T		r SS SS SS SS SS SS SS SS SS SS SS SS SS
Inspection time:	02 TAGS & RECORDS (3-203.12)	Pass
	J 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (6-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY ( 6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

Date: 4/12/2018 No violations found during today's inspection

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator	
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Inspector	

## 64 WESTBOURNE TERRACE

## Town of Brookline

## DRISCOLL SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Fallure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

	HACCP:	Status
Telephone: 6178794266	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC: Marijuana Gojak	Allergen Awareness (590.009 (G))	Pass
Increase	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))  Dir not knowleddesable about dich machine is being used /high us laur town) find out and magitae it to	Fail - Critical Red
Date Inspected: Correct By: 10/15/2018	make sure it works properly  01 PIC PERFORMING DUTIES (2-103.11)	Pass
Risk Level: 2	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Permit Number:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
BHP-2017-0318	02 APPROVED SOURCE (590.004A/B)	Pass
Status: Partial Comply	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
# of Critical Red Violations: 2	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Blue Violations: 1	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
Inspection Time:	02 SHELLSTOCK ID (3-202.18)	Pass
12:06 PM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
	02 CONFORMANCE W// APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass

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Item	Status
19 HOT & COLD HOLDING (3-501.16) Walk in fridge running warm- jalapeño peppers 44f, ambient air between 43 and 45f	Fail - Critical Red
Move potentially hazardous food to other unit/discard and have walk in serviced to hold food at or below 41f 20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15) Dish machine is not getting the wash cycle hot enough- 147f or sanitizer levels are too low- use three bay sink for warewashing until dish machine is repaired- provide health department with a receipt/work order.	Fail - Non-Critical
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass

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Status	Pass	Pass	Pass	Fail - Critical Blue with pest	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	1113) Pass	Pass	Pass	Pass	Pass	Pass	Pass
Item	36 INSTALLED AND MAINTAINED (5-202.11/05.15)	37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Mouse droppings noted in dry storage area- clean to remove and provide health department with pest	40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	42 HANDWASHING SIGNAGE (6-301.14)	43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	43 ROOMS AND EQUIPMENT VENTED (6-304.11)	44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.1117.112)	49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	50 OTHER

Page 5 of 5

Item

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Status

Inspector

Operator

## 64 WESTBOURNE TERRACE

## Town of Brookline

· Re-inspection

## DRISCOLL SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone: 6178794266	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC: Mariana Goiak	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
12/03/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0318	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Compty	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	COLABELING OF INCREMENTS ACCUIDACY ALLEDGENIS (FOR 004/1) 9 609 443	
# of Critical Blue Violations: 0	ON EXPERIENCE OF INCOMENTS, NOTCONNET, NEFFER GENCE (386:004(a), 5-002:11)	S S S S S S S S S S S S S S S S S S S
	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

Pass Pass

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ANING & SANITIZING (4-602.11)  ANING & SANITIZING (4-602.11)  PIMENT AND UTENSILS (4-602.11)  DE FOOD (3-306.14)  LLES (3-302.15)  DISPLAY, TRANSPORTATION (3-305-07.11)  NZED (3-304.12)  HING (2-301.12)  NN FROM HANDS (390.004(E))  DITHER (3-301.11)  NT (2-3048.402.11)  DITHER (3-202.12)  DITHER (3-101.11)  -206.1113)	Item	Status
ANING & SANITIZING (4-601.11(A)/4-702.11)  IPMENT AND UTENSILS (4-602.11)  OF FOOD (3-306.14)  LLES (3-302.15)  OISPLAY, TRANSPORTATION (3-305-07.11)  INZED (3-301.12)  ING (2-301.12)  ING (2-301.12)  ING (2-301.12)  ING (2-301.12)  ING (2-301.12)  ING (3-301.11)  ING (2-301.12)  ING (2-301.12)  ING (2-301.12)  ING (3-301.12)  ING (	05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
IPMENT AND UTENSILS (4-602.11)  DF FOOD (3-306.14)  LLES (3-302.15)  DISPLAY, TRANSPORTATION (3-305-07.11)  IZED (3-301.11(C))  RED (3-304.12)  HING (2-301.12)  A01.1112)  NI FROM HANDS (590.004(E))  CESSIBLE (5-204/05.11)  DITIVES (3-202.12)  D CONTAINER (7-101.11)  A14 (7-201-04.11)  -206.1113)  FRESTRICTED (7.207-09.11)	06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
DISPLAY, TRANSPORTATION (3-305-07.11) NIZED (3-301.11(C)) NIZED (3-301.11(C)) NIZED (3-301.11(C)) NIZED (3-301.12) A01.1112) NI FROM HANDS (590.004(E)) CESSIBLE (5-204/05.11) NIT (2-304&402.11) DITIVES (3-202.12) D CONTAINER (7-101.11) NI (2-304&11) NI (2-304&11) NI (2-304&11) NI (1-304&11) NI (1-304&11) NI (1-304&11) NI (1-301-04.11)	06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
NLES (3-302.15) DISPLAY, TRANSPORTATION (3-305-07.11) NZED (3-304.12) HIZED (3-304.12) HING (2-301.12) HING (2-301.12) HING (2-301.12) NN FROM HANDS (590.004(E))  CESSIBLE (5-204/05.11) NT (2-3048402.11) DITIVES (3-202.12) D CONTAINER (7-101.11) NA (7-201-04.11) RA (7-201-04.11) RA (7-201-04.11) RESTRICTED (7.207-05.11)	07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
DISPLAY, TRANSPORTATION (3-305-07.11) NEED (3-301.11(C)) NRED (3-301.12) HING (2-301.12) 401.1112) NN FROM HANDS (590.004(E)) DITIVES (3-204/05.11) NT (2-3048402.11) DITIVES (3-202.12) D CONTAINER (7-101.11) NA (7-201-04.11) RIA (7-201-04.11) -206.1113) RESTRICTED (7.207-09.11)	08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
NEED (3-301.11(C)) NEED (3-304.12) HING (2-301.12) 801.1112) NN FROM HANDS (590.004(E)) CESSIBLE (5-204/05.11) (6-301-02.11) NT (2-304&402.11) DITIVES (3-202.12) D CONTAINER (7-101.11) **(A-201-04.11)	09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
NED (3-304.12) HING (2-301.12) 401.1112) NN FROM HANDS (590.004(E)) ) CESSIBLE (5-204/05.11) NT (2-304&402.11) DITIVES (3-202.12) D CONTAINER (7-101.11) RIA (7-201-04.11) -206.1113) FRESTRICTED (7.207-09.11) 1.1112)	10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
#ING (2-301.12) #01.1112) NN FROM HANDS (590.004(E))  CESSIBLE (5-204/05.11)  NT (2-304&402.11)  NT (2-304&402.11)  DITIVES (3-202.12)  D CONTAINER (7-101.11)  RIA (7-201-04.11)  -206.1113)  FRESTRICTED (7.207-09.11)  1.1112)	11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
### ##################################	12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
) (G-301-02.11)  CCESSIBLE (5-204/05.11)  (G-301-02.11)  INT (2-304&402.11)  DITIVES (3-202.12)  D CONTAINER (7-101.11)  RIA (7-201-04.11)  **RESTRICTED (7.207-09.11)  1.1112)	12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
) CCESSIBLE (5-204/05.11) (6-30102.11) NT (2-3048402.11) NT (2-3048402.11) DITIVES (3-202.12) D CONTAINER (7-101.11) RIA (7-201-04.11) -206.1113) FRESTRICTED (7.207-09.11) 1.1112)	12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
CCESSIBLE (5-204/05.11) (6-30102.11) NT (2-3048402.11) DITIVES (3-202.12) D CONTAINER (7-101.11) AIA (7-201-04.11) -206.1113) : RESTRICTED (7.207-09.11) 1.1112)	13 NUMBER, CONVENIENT (5-203.11)	Pass
INT (2-3048402.11)  INT (2-3048402.11)  DITIVES (3-202.12)  D CONTAINER (7-101.11)  RIA (7-201-04.11)  -206.1113)  FRESTRICTED (7.207-09.11)  1.1112)	13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
NT (2-304&402.11) DITIVES (3-202.12) D CONTAINER (7-101.11)  NA (7-201-04.11)  -206.1113) : RESTRICTED (7.207-09.11)  1.1112)		Pass
D CONTAINER (7-101.11)  D CONTAINER (7-101.11)  1.11)  1.206.1113)  FESTRICTED (7.207-09.11)  1.1112)	14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
D CONTAINER (7-101.11)  1.11)  1.206.1113)  1.1112)	15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
.11) AA (7-201-04.11) -206.1113) : RESTRICTED (7.207-09.11) 1.1112)	15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
IA (7-201-04.11) -206.1113) -RESTRICTED (7.207-09.11) 1.1112)	15 LABELED, COMMON NAME (7-102.11)	Pass
-206.1113) FRESTRICTED (7.207-09.11)	15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
: RESTRICTED (7.207-09.11)	15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
1.1112)	15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
	16 COOKING TEMPERATURES (3-401.1112)	Pass
	17 REHEATING (3-403.11)	Pass
	18 COOLING (3-501.14)	Pass
	19 HOT & COLD HOLDING (3-501.16) Temn at 35 Ff	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110) Wash cycle 151f	Pass
RINSE CYCE 1841 32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Date: 12/3/2018 Comments:

All previous violations have been corrected.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

#### 100 ELIOT STREET

### Town of Brookline

## HEATH SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590,003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: **Item** 0 0 Correct By: **BROOKLINE DEPARTMENT** # of Critical Blue Violations: # of Critical Red Violations: OF FOOD SERVICES Inspection Time: Date Inspected: Permit Number: BHP-2017-0319 Marie Leakey Status: Full Comply 6178794550 Telephone: Marli Caslli 04/12/2018 Inspector: Risk Level: 09:40 AM Owner:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/1.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 4/12/2018	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

No violations found during inspection

Operator

Inspector

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## HEATH SCHOOL CAFETERIA



HACCP:

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	Item	Status	
Telephone: 6178794550	Anti-Choking (590.009 (E))	Pass	
Owner:	Tobacco (590.009 (F))	Pass	
OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass	
PIC: Evelyn Petroski	Allergen Awareness (590.009 (G))	Pass	
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass	
Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass	
cted:	01 PIC PERFORMING DUTIES (2-103.11)	Pass	
10/11/2018 10/16/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass	
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass	
Permit Number: BHP-2017-0319	02 APPROVED SOURCE (590.004A/B)	Pass	
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass	
	02 RECEIVING/CONDITION (3-202.11)	Pass	
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass	
# of Childal Bide Violations; U	02 SHELLSTOCK ID (3-202.18)	Pass	
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass	
	22 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass	

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)  Bag of brown rice on floor of storage room- PIC corrected on site	Fail - Critical Red
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass

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Item	Status
19 HOT & COLD HOLDING (3-501.16) Cold holding unit on lunch line is warm	Fail - Critical Red
Food at 64f and under trays at 50f	
· All potentially hazardous foods (yogurt, lunch meats, salad dressings, etc) must be kept below 41f.	
PIC advised that food is kept in walk in cooler just prior to service and is served soon after being placed in unit.	
Trays will be placed over food between lunch times. Also, place blue ice packs in unit to help keep temperatures below 41f as discussed with head of food services. Monitor temperatures.  20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass

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Item	Status
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass .
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
<b>Comments:</b> Date: 10/11/2018	

Comments:

Date: 10/11/2018 Please take action and measures to get the cold holding unit holding food at or below 41f.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

# Town of Brookline

### HEATH SCHOOL CAFETERIA



HACCP:

- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report. when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	Item	Status
Telephone: 6178794550	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC: Evelyn Petroski	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
cted:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/16/2018 10/19/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
RISK Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUBED (590.003(D,E))	Pass
Permit Number: BHP-2017-0319	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 1	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 0	02 SHELLSTOCK ID (3-202 18)	D.
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
U.S. AIM	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass

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Item	Status
19 HOT & COLD HOLDING (3-501.16) Cold holding unit temping at 50f- cheese sticks at 46f	Fail - Critical Red
Have unit repaired- keep potentially hazardous foods in walkin unit between lunches until it is fixed 20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-,12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass

Item	Status
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (6-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Inspector

Operator

### HEATH SCHOOL CAFETERIA



Re-inspection

Town of Brookline

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order. Ì

	HACCP:	Status
Telephone: 6178794550	Anti-Choking (590.009 (E))	Pass
Оwner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/23/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level;	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E))	Pass
Permit Number: BHP-2017-0319	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	. 02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INCREDIENTS ACCURACY ALLEDGENS (500 004/1) 3-802 11)	Daec
# of Critical Blue Violations: 0		22 0
	4 UZ SMELLS I OCK IU (3-202. 18)	rass S
10:00 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

Pass Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-,12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16) Cold holding unit at 24f	Pass

ltem	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (6-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

Operator	
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#### Town of Brookline

- Routine

#### IVY STREET SCHOOL



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
THE BLIND	Trans fat bylaw (8.28)	Pass
PIC: Heather Smith	Allergen Awareness (590.009 (G))	Pass
Inspector	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Dai Nguyen, MPH, RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
cted:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
06/05/2018 06/26/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
KISK Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0320	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Bitle Violations: U	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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ILEM	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11) Food handler has no hear restraint- nrovide	Fail - Non-Critical
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13) Visible soil build up in interior of oven - clean to remove 30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Fall - Non-Critical Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass .
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11) Missing light shield to light bulbs - provide	Fail - Non-Critical
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-,13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

Date: 6/5/2018 Discussed with PIC about:

- 1. Employee hygiene practices
- 2. Employee handwashing
- 3. Employee illness policy
- 4. Hot and Cold holding requirements
- 5. Clean and sanitize of equipment

Item

Status

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

#### Town of Brookline

#### IVY STREET SCHOOL



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Тоbассо (590.009 (F))	Pass
MASS ASSOCIATION FOR THE BLIND	Trans fat bylaw (8.28)	Pass
PIC: Jim Cassel	Allergen Awareness (590.009 (G))	Pass
Inspector	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Dai Nguyen, MPH, RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
11/30/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590,003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0320	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 0	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-,02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

Date: 11/30/2018 Comprehensive routine Inspection found no health violations, keep up the good work.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action), BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

	Operator	
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	Inspector	

## Town of Brookline

# LAWRENCE SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

	HACCP: Item	Status
elephone: 178794310	Non-compliance with:	
wner:	Anti-Choking (590.009 (E))	Pass
3rokline Public School, Food services	Tobacco (590.009 (F))	Pass
JC:	Trans fat bylaw (8.28)	Pass
	Allergen Awareness (590.009 (G))	Pass
nspector:	MANAGEMENT AND EMPLOYEE HEALTH	
Date Inspected: Correct By:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
13/08/2017	O1 PIC KNOWLEDGEABLE (590,003(B))	Pass
isk Level:	01 PIC PERFORMING DUTIES (2-103.11)	S S S S S S S S S S S S S S S S S S S
Permit Number: 3HP-2017-0321	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
status:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
artial Comply	FOOD FROM APPROVED SOURCE	
of Critical Red Violations: 0	O2 ADBONIED SOLIDE KRO ROMARY	ć
of Critical Blue Violations:		6600
		Pass
nspection Time: 2:00 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass

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02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

02 SHELLSTOCK ID (3-202.18) 02 TAGS & RECORDS (3-203.12)

Pass Pass Pass

Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G.))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass

Item	Status
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass

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31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Rodent droppings observed in corner of storage room - sweep to remove and continue with extermination. PHYSICAL FACILITIES	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass

Item		Status
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	ATIONS	
46 CLEANING	46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING N	47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK	47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATIC	48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY ( 6-202.111/.112)	Pass
49 CLEAN, SO	49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER		Pass
Additional Esta	Additional Establishment Info	
Comments:	Inspection Type: ROUTINE; Inspector Name: MIRANDA CORBINE, REHS/RS; Time In: 9:30 AM; Time Out: 10:15 AM; Contact: Sabrina Feltz; Corrected By Date: 15 Mar 2017; Converted Result: PARTIAL COMPLY	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator
Inspector

#### 27 FRANCIS STREET

#### Town of Brookline

# LAWRENCE SCHOOL CAFETERIA



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	HACCP: Them	Status
Telephone: 6178794310	Anti-Choking (590.009 (E))	Pass
Owner:	. Тоbассо (590.009 (F))	Pass
Services	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
- Santan	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Miranda Corbine, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
09/18/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0321	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 1	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

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IKELL	STATUS
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Mouse droppings observed on floors of storage room - clean to remove, search and seal off any holes, and exterminate.	Fail - Critical Blue
Re-inspection: one week	0
40 GOOD REPAIR OF EAN DUSTIES OF EANING METHODS (8-501-14)	20 CO
CONTRACTOR AND CONTRACTOR OF C	20 1
41 WALLS AND CEILINGS, ALLACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

Operator	
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Inspector	

# LAWRENCE SCHOOL CAFETERIA



- Re-inspection

Town of Brookline

when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report. revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

		HACCP:	Status
Telephone: 617 <b>879</b> 4310		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
Brokline Public School, Food Services	chool, Food	Trans fat bylaw (8.28)	Pass
PIC:		Allergen Awareness (590.009 (G))	Pass
		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Miranda Corbine, REHS/RS	REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
09/25/2018		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0321		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:	lations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations:	olations: 0	02 SHELL STOCK ID (3-202 18)	Pass
Inspection Time:		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

Pass Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass	
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass	
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass	
42 HANDWASHING SIGNAGE (6-301.14)	Pass	
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass	
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass	
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass	
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass	
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass	
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass	
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass	
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass	
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass	
50 OTHER	Pass	
Comments: Date: 9/25/2018		

omments: Date: 3/25/2016
All violations corrected.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator

Inspector

### Town of Brookline

- Routine

#### LES PETITS NURSERY



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

HACCP:

	Item	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
LES PEIIIS NURSERT	Trans fat bylaw (8.28)	Pass
PIC: Debra Nickerson	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/13/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E))	Pass
Permit Number: BHP-2017-0196	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
1	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time: 11:21 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502,1112)	Pass
	02 CONFORMANCE W// APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass

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05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11) 06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11) 06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11) 07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14) 08 WASHING FROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11) 10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C)) 11 FOOD UTENSILS PROPERLY STORED (3-304.12) 12 PROPER, ADEQUATE HANDWASHING (2-301.12) 13 PROPER, ADEQUATE HANDWASHING (2-301.12) 13 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E)) 13 NUMBER, CONVENIENT (5-203.11) 14 CLEAN CLOTHES, HAND DRYING (6-301-02.11) 15 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11) 16 APPROVED FOOD OR COLOR ADDITIVES (3-202.12) 15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11) 16 LABELED, COMMON NAME (7-102.11) 16 LABELED, COMMON NAME (7-102.11)	
06 FOOD CONTACT SURFACES CLEANING & SANITZING (4-601.11(A)/4-702.11) 06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11) 07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14) 08 WASHING FRUITS AND VEGETABLES (3-302.15) 09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11) 10 HANDLING OF FOOD & ICE MINIMIZED (3-304.12) 11 FOOD UTENSILS PROPERLY STORED (3-304.12) 12 PROPER, ADEQUATE HANDWASHING (2-301.12) 13 PROPER, ADEQUATE HANDWASHING (2-301.12) 13 PREVENTION OF CONTAMINATION FROM HANDS (390.004(E)) 13 NUMBER, CONVENIENT (5-203.11) 14 CLEAN CLOTHES, HAIR RESTRAINT (2-3048402.11) 15 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11) 15 LAPPROVED FOOD OR COLOR ADDITIVES (3-202.12) 15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11) 15 LABELED, COMMON NAME (7-102.11) 15 LABELED, COMMON NAME (7-102.11)	
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07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14) 08 WASHING FRUITS AND VEGETABLES (3-302.15) 09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11) 10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C)) 11 FOOD UTENSILS PROPERLY STORED (3-304.12) 12 PROPER, ADEQUATE HANDWASHING (2-301.12) 12 PROPER, ADEQUATE HANDWASHING (2-301.12) 13 PROPER, CONTAMINATION FROM HANDS (590.004(E)) 13 NUMBER, CONVENIENT (5-203.11) 13 LOCATION, RESTRAINT (5-203.11) 13 HAND CLEANSER, HAND DRYING (6-301-02.11) 14 CLEAN CLOTHES, HAIR RESTRAINT (2-304.402.11) 15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12) 15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11) 15 LABELED, COMMON NAME (7-102.11) 15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	
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10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))  11 FOOD UTENSILS PROPERLY STORED (3-304.12)  12 PROPER, ADEQUATE HANDWASHING (2-301.12)  12 GOOD HYGIENIC PRACTICES (2-401.1112)  13 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))  13 NUMBER, CONVENIENT (5-203.11)  13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)  13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)  14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)  15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)  15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)  15 LABELED, COMMON NAME (7-102.11)  15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	
11 FOOD UTENSILS PROPERLY STORED (3-304.12) 12 PROPER, ADEQUATE HANDWASHING (2-301.12) 12 GOOD HYGIENIC PRACTICES (2-401.1112) 13 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E)) 13 NUMBER, CONVENIENT (5-203.11) 13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11) 13 HAND CLEANSER, HAND DRYING (6-30102.11) 14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11) 15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12) 15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11) 15 LABELED, COMMON NAME (7-102.11) 15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	
12 PROPER, ADEQUATE HANDWASHING (2-301.12) 12 GOOD HYGIENIC PRACTICES (2-401.1112) 12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E)) 13 NUMBER, CONVENIENT (5-203.11) 13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11) 13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11) 14 CLEAN CLOTHES, HAND DRYING (6-30102.11) 15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12) 15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11) 15 LABELED, COMMON NAME (7-102.11) 15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	
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13 HAND CLEANSER, HAND DRYING (6-30102.11) 14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11) 15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12) 15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11) 15 LABELED, COMMON NAME (7-102.11) 15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11) 15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12) 15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11) 15 LABELED, COMMON NAME (7-102.11) 15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12) 15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11) 15 LABELED, COMMON NAME (7-102.11) 15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11) 15 LABELED, COMMON NAME (7-102.11) 15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	
15 LABELED, COMMON NAME (7-102.11) 15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	
15 PESTICIDES USE RESTRICTED (7-206.1113)	
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	
16 COOKING TEMPERATURES (3-401.1112)	
17 REHEATING (3-403.11)	
18 COOLING (3-501.14)	
19 HOT & COLD HOLDING (3-501.16)	

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Date: 4/13/2018 No violations found during inspection Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator	
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#### 178 MASON TERRACE

### Town of Brookline

#### LES PETITS NURSERY



HACCP:

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in Immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order,

	Item	Status	
elephone:	Anti-Choking (590.009 (E))	Pass	
)Wher:	Tobacco (590.009 (F))	Pass	
ES PEIIIS NUKSEKY	Trans fat bylaw (8.28)	Pass	
PIC: Debra Nickerson	Allergen Awareness (590.009 (G))	Pass	
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass	
nspector: Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass	
Date Inspected: Correct By:	by: 01 PIC PERFORMING DUTIES (2-103.11)	Pass	
10/31/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass	
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass	
Permit Number: 3HP-2017-0196	02 APPROVED SOURCE (590.004A/B)	Pass	
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass	
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass	
# of Critical Red Violations:	0 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass	
# of Critical Blue Violations:			
,		Tass S	
nspection lime: 12:07 PM	02 TAGS & RECORDS (3-203.12)	Pass	
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-12)	Pass	

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pasś
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPAĆITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501,11/15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

#### Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

	Operator
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	Inspector

#### 178 MASON TERRACE

### Town of Brookline

#### LES PETITS NURSERY



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

	HACCP:	Status
relephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Товассо (590.009 (F))	Pass
LES PETITS NURSERT	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
The management	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
12/06/2018	01 REPORTING OF DISEASES'BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590,003(D,E))	Pass
Permit Number: BHP-2017-0196	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 I AREI ING OF INCREDIENTS ACCUBACY ALLERGENS (500 004/1) 3-602 41)	2 C
# of Critical Blue Violations: 0		60 00 10
	UZ SHELLS LOCK ID (3-202.18)	Pass
Inspection Time: 12:19 PM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (6-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 12/6/2018	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

No violations noted on this inspection.

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Operator

#### Town of Brookline

Re-inspection

## LINCOLN SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in Immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 RECEIVING/CONDITION (3-202.11) 02 APPROVED SOURCE (590.004A/B) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: Item 0 0 Correct By: **BROOKLINE DEPARTMENT** Miranda Corbine, REHS/RS # of Critical Blue Violations: # of Critical Red Violations: OF FOOD SERVICES Inspection Time: Date Inspected: Permit Number: BHP-2017-0322 Status: Full Comply 6178794610 Telephone: 05/01/2018 Risk Level: Inspector 09:56 AM Owner:

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-,12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 5/1/2018	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Refail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

All violations corrected.

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#### Town of Brookline





Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone: 6178794610	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
Inspector	- 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Miranda Corbine, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
09/25/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
RISK Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0322	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
yldu	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
iolations.	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time: 09:47 AM	02 TAGS & RECORDS (3-203.12)	Pass
	J 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (6-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 9/25/2018 No violations	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator Inspector

#### 19 KENNARD ROAD

#### Town of Brookline

- Routine

## LINCOLN SCHOOL CAFETERIA

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report. when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggneved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone: 6178794610	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROUNLINE DEPARIMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Miranda Corbine, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0322	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Scheduled	. 02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 0	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	J 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
	02 CONFORMANCE W// APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA,GOV

Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
° 07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

	Operator
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	Inspector

#### 30 WEBSTER PLACE

### Town of Brookline

# LOWER DEVOTION SCHOOL CAFETERIA



HACCP:

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	Item	Status
Telephone: 6178794266	Anti-Chaking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
DEVOTION SCHOOL CAFETERIA	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Miranda Corbine, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E.))	Pass
Permit Number: BHP-2017-0317	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Scheduled	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Sas
# of Critical Blue Violations: 0	יייייייייייייייייייייייייייייייייייייי	: ; . c
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	→ 02 SHELLS LOCK ID (3-202.18)	Pass
inspection time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

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Operator

#### 36 PHILBRICK ROAD

### Town of Brookline

MAIMONIDES SCHOOL

, , , , School Food Service, , , Milk and Cream, , , , , , - Routine

, , , , School Food

when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
MAIMUNIDES SCHOOL	Trans fat bylaw (8.28)	Pass
PIC: Francois maxima	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
IIIspector: Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/11/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (690.003C/F/G)	Pass
Risk Level: 1	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590,003(D,E))	Pass
Permit Number: BHP-2017-0323	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS ACCURACY ALLEDGENS (500 004/ ) 3-502 11)	996
# of Critical Blue Violations: 0		0 0 0 1
i i	→ UZ SMELLS I UCK ID (3-202.18)	Pass
Inspection Time: 10:35 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502,11-,12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER No violations found during inspection <b>Comments</b> :	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

	Operator
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	Inspector

#### 9 PRESCOTT STREET

### Town of Brookline

## NEW ENGLAND HEBREW ACADEMY



when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or Official Order for Correction: Based on an inspection this day, the Items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
New England Hebrew Academv	Trans fat byław (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Dai Nguyen, MPH, RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
06/11/2018	- 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0324	02 APPROVED SOURCE (590,004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS ACCURACY ALI ERGENS (590 004(.)) 3-502 11)	Q.
# of Critical Blue Violations: 0		22
Inspection Time:	UZ SHELLS I OCK ID (3-ZUZ.18)	Pass
03:29 PM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.1117.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 6/11/2018

Kids bring their own lunches, some milks are provided to students using disposable cups.

Reach-in cooler T 39 deg F

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

	Operator
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## Town of Brookline

### PIERCE SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone: 6177302488	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Abbie Atkins, MPH	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/03/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0325	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply	02 RECEIVING/CONDITION (3-202.11)	Dass
# of Critical Red Violations: 0	02 A ABELINIC DE INICIDENTE ACCUIDACY ALLEDCENIS /500 004/ N 2 503 44	200
# of Critical Blue Violations: 1	of Cabelling Of Independents, Accorded the Accorded (380.004(3), 3-002.11)	89 88 80 1
i i	◆ UZ SHELLS LUCK ID (3-ZUZ.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA,GOV

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (6-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115) Rinse cycle reading 180f, but thermolabel shows neither cycle is hitting 160f- have repaired.	Fall - Non-Critical
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110) Wash and rinse cycles not reaching 160f- have machine serviced 32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Fail - Non-Critical Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)  Mouse droppings noted on floor in dry storage between shelving units and along wall- clean to remove and provide copy of pest management	Fail - Critical Blue
report. 40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

then turned off before they could be rechecked. Possible that the temps were low because the

tops were off for lunch service.

Inspector

Operator

### 50 SCHOOL STREET

### Town of Brookline

### PIERCE SCHOOL CAFETERIA

- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP: [	Status
Telephone: 6177302488	Non-compliance with:	
Owner:	Anti-Choking (590.009 (E))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	NT Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
	Allergen Awareness (590.009 (G))	Pass
Abbie Atkins, MPH	MANAGEMENT AND EMPLOYEE HEALTH	
Date Inspected: Correct By:	ct By: 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
10/05/2018	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Kisk Level:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0325	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Partial Comply	FOOD FROM APPROVED SOURCE	
# of Critical Red Violations:	0 02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations:	1 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 12:00 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-,12)

02 TAGS & RECORDS (3-203.12)

Pass

Pass

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Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

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Item	Status
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15) Dish Machine still not hitting 165F after being serviced-have serviced again 30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Fail - Non-Critical Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115) Gauges showing 165F and 175F for wash and rinse cycles respectively, but Thermolabel indicates neither is hitting 165F- Have serviced.	Fail - Non-Critical

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TIFEST KITT PROVIDED (44-302.14)         Peass           31 TEST KITT PROVIDED (44-302.14)         Press           31 WASH, RINSE WATER CLEAN, SANITZED, USE RESTRICTED (6-304.14)         Press           32 WIPING CLOTHS, CLEAN, SANITZED, USE RESTRICTED (6-902.11)         Press           33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-902.11)         Press           34 SINGLE SERVICE ARTICLES (4-502.13)         Press           34 SINGLE SERVICE ARTICLES (4-502.13)         Press           35 SEWAGE         SINGLE SERVICE ARTICLES (4-502.13)         Press           35 SEWAGE         SERVICE ARTICLES (4-502.13)         Press           36 SENAGE AND WASTE WATER DISPOSAL (6-402.13)         Press           37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (6-203.14206.12)         Press           36 INSTALLED AND MAINTAINED (6-202.11/06.16)         Press           36 INSTALLED AND MAINTAINED (6-202.11/06.16)         Press           37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (6-203.14/0.5)         Press           38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/0.500.11)         Press           40 FLOORS, WALLS, CELLINGS CONSTRUCTED, CLEANABLE (6-201.11)         Press           41 HADLES AND CELLINGS, ATTACHED EQUIP, CONSTRUCTED (6-201.11)         Press           43 ADEQUATE LICHTING, FIXTURES SHELDED (6-303.11)         Press           44 DRESSI	Item	Status
903.11) ) 3.14/205.12)  (6-202.14/6.302.11)  501.11-13)  (6-201.16-201.17)		Pass
6-201.16-201.17)	31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
903.11) ) 3.14205.12) = (6-202.14/6.302.11) = (6-201.14) 50.1.11-13) (6-201.16-201.17)	31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
903.11)  3.14/205.12)  E (6-202.14/6.302.11)  Corrected on site  -201.11)  -501.11-13)	32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
3.14/205.12) E (6-202.14/6.302.11) Corrected on site 501.11-13) 60-201.16-201.17)	33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
3.14/205.12) E (6-202.14/6.302.11) Corrected on site +201.11) -501.11-13)	34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
3.14/205.12) E (6-202.14/6.302.11) Corrected on site +201.11) 501.1113) (6-201.16-201.17)	34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
3.14/205.12) E (6-202.14/6.302.11) Corrected on site 501.11.13) (6-201.16-201.17)	SEWAGE	
3.14/205.12) E (6-202.14/6.302.11) Corrected on site 1/.115) 6-201.11 (6-201.16-201.17)	35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
3.14/205.12) E (6-202.14/6.302.11) Corrected on site +201.11) -501.11-13) (6-201.16-201.17)	PLUMBING	
3.14/205.12) E (6-202.14/6.302.11) Corrected on site 1.115) 501.11) 501.11-13) (6-201.16-201.17)	36 INSTALLED AND MAINTAINED (5-202:11/05.15)	Pass
E (6-202.14/6.302.11) Corrected on site +201.11) -501.11-13) (6-201.16-201.17)	37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
E (6-202.14/6.302.11)  1/.115)  Corrected on site  1-201.11)  -501.11-13)  (6-201.16-201.17)	TOILET	
7.115) Corrected on site -201.11) -501.11-13) (6-201.16-201.17)	38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
7/.115) Corrected on site +201.11) -501.11-13) (6-201.16-201.17)	INSECT, RODENT, ANIMAL CONTROL	
-201.11) -501.1113) (6-201.16-201.17)	39 INSECTS, RODENTS, ANIMALS. OUTER OPENINGS (6-501.111/.115) 2 dead mice on glue trap and mouse droppings seen nearby- Corrected on site PHYSICAL FACILITIES	Fail - Critical Blue
-501.1113) (6-201.16-201.17)	40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
(6-201.16-201.17)	40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
	41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
	42 HANDWASHING SIGNAGE (6-301.14)	Pass
	43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
	43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
REFUSE DISPOSAL	44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
	REFUSE DISPOSAL	

Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Additional Establishment Info	

Inspector to return when the dish machine is being serviced to verify when it is repaired. Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

#### 50 DRUCE STREET

### Town of Brookline

# RUNKLE SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone: 6178794679	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
BROOKLINE DEPARTMENT OF FOOD SERVICES	Trans fat bylaw (8.28)	Pass
PIC: Moneura kantardzie	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/12/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590,003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E))	Pass
Permit Number: BHP-2017-0326	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	O2 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations: 0	02 LABELING OF INGREDIENTS ACCURACY ALLERGENS (500 004(1) 3-502 11)	2
# of Critical Blue Violations: 0		22 1
	1 02 SHELLS LUCK ID (3-202.18)	Tass
10:03 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G)) 03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Date: 4/12/2018 No violations found in today's inspection Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

# Town of Brookline

# RUNKLE SCHOOL CAFETERIA



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order,

Status Pass 01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11) 01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E)) 02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12) 02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12) 01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G) 01 PIC PERFORMING DUTIES (2-103.11) 01 PIC KNOWLEDGEABLE (590.003(B)) 02 APPROVED SOURCE (590.004A/B) 02 RECEIVING/CONDITION (3-202.11) 02 TAGS & RECORDS (3-203.12) Allergen Awareness (590.009 (G)) 02 SHELLSTOCK ID (3-202.18) Anti-Choking (590.009 (E)) Tobacco (590.009 (F)) Trans fat bylaw (8.28) HACCP: Item Correct By: 0 0 **BROOKLINE DEPARTMENT** # of Critical Blue Violations: # of Critical Red Violations: OF FOOD SERVICES Abbie Atkins, MPH Merida Kantardzic Inspection Time: Date Inspected: Permit Number: BHP-2017-0326 Status: Full Comply 6178794679 10/15/2018 Telephone: Risk Level: Inspector: 10:54 AM

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass

Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-,12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMÈNT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pas <b>s</b>

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

Inspector

Operator

### 791 HAMMOND STREET

# Town of Brookline

SAGE @ BEAVER COUNTRY DAY SCHOOL

, , , , , School Food Service, , , , , , , , , . Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

		ltem	Status
Telephone:		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
SAGE DINING SERVICES, INC	VICES, INC	Trans fat bylaw (8.28)	Pass
PIC:		Allergen Awareness (590.009 (G))	Pass
		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Jared Orsini, REHS/RS	//RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
cted:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
	05/07/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0328		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:	ations: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations:	ations: 1	OS CHELL STOCK IN 2000 48)	9400
Inspection Time:			Sep L
10:47 AM		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass Pass Pass

02 CONFORMANCE WI APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
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10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
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31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
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37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)  Mouse droppings found in dry storage area. Clean to remove Seal holes and openings. Exterminate. Provide	Fail - Critical Blue
report at re inspection, Inspect all soft packaged foods discard any adulterated products 40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	

omments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Operator	
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Inspector	

### **791 HAMMOND STREET**

# Town of Brookline s

ookline sage @ beaver country day school

, , , , School Food Service, , , , , , , , . . - Re-inspection

Official Order for Correction: Based on an inspection this day, the Items Jisted below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
SAGE DINING SERVICES, INC	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Jared Orsini, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
05/07/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0328	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	D SSSSSSSSSSSSSSSSSSSSSSSSSSSSSSSSSSSS
# of Critical Red Violations: 0	02 I ARELING OF INGREDIENTS ACCURACY ALLERGENS (500 004/1) 3-602 11)	3 8 0
# of Critical Blue Violations: 0		000
	UZ SHELLS LOCK ID (3-ZUZ.18)	Pass
10:59 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

ltem	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
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12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
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15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
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38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
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48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
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Comments:

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### **791 HAMMOND STREET**

# Town of Brookline

SAGE @ BEAVER COUNTRY DAY SCHOOL

,,,,, School Food Service,,,,,,,,,, - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Τοbacco (590.009 (F))	Pass
SAGE DINING SERVICES, INC	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
7117	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Jared Orsini, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/10/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E))	Pass
Permit Number: BHP-2017-0328	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Partial Comply - Pass	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations; 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590,004(J), 3-602.11)	G SS SS
# of Critical Blue Violations: 0	(A) 100 000 00 00 00 00 00 00 00 00 00 00 0	
Inspection Time:	UZ SMELLS I OCN ID (3-202.18)	r ass
10:15 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Pass

Pass Pass

02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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ltem	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (6-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15) Dishwasher final rinse 147 deg f. Dishwashing ordered to cease. After resting Temperature sensitive lape showed 180 deg f hit. Do not run if hot water rinse is below 160. Take break and let booster recharge 30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Fail - Non-Critical Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

Operator
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### 20 NEWTON STREET

### Town of Brookline

### SAGE @ DEXTER SCHOOL

, , , , School Food Service, , , , , , , , , . Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

HACCP:

	Item	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
SAGE DINING SERVICES, INC	Trans fat bylaw (8.28)	Pass
PIC; William carter	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/05/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D.E.))	Pass
Permit Number: BHP-2017-0327	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 0	02 SHELL STOCK ID (3-202 18)	Pass
Inspection Time: 09:57 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101,11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Page 3 of 4	

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

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39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
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45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (6-501.1113)	Pass
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47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
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48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

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Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

Commonwealth of Massachusetts

### 20 NEWTON STREET

### Town of Brookline

SAGE @ DEXTER SCHOOL

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	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
SAGE DINING SERVICES, INC	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Inspector: Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	By: 01 PIC PERFORMING DUTIES (2-103.11)	Pass
	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0327	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Scheduled	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:	0 02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass

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04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590,004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
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#### Comments:

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### **20 NEWTON STREET**

### Town of Brookline

SAGE @ DEXTER SCHOOL

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	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass

04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

Pass

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

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Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

Operator

Inspector

# Town of Brookline

# ST. MARY OF THE ASSUMPTION



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

- Routine

	HACCP:	Status
Telephone:	Non-compliance with:	
Owner:	Anti-Choking (590.009 (E))	Pass
ST. MARY OF THE ASSUMPTION	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Inspector:	Allergen Awareness (590.009 (G)) PIC does not have Allergen Training Certificate - Provide.  MANAGEMENT AND EMPLOYEE HEALTH	Fail - Non-Critical
Date Inspected: Correct By: 04/12/2017	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) PIC does not have Servsafe Certificate - Provide.	Fail - Critical Red
Risk Level:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0329	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Partial Comply	FOOD FROM APPROVED SOURCE	
# of Critical Red Violations: 1	02 APPROVED SOURCE (590.004A/B)	Pass
	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time:	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)

Pass

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Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass

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15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass

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Item	Status
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass

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Item		Status
45 OUTSIDE ST	45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE ST	45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
OTHER OPERATIONS	TIONS	
46 CLEANING A	46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE	AINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK P	47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATIO	48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOII	49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER		Pass
Additional Establishment Info	blishment Info	
Comments:	Inspection Type: ROUTINE; Inspector Name: MIRANDA CORBINE, REHS/RS; Time In: 10:45 AM; Time Out: 11:15 AM; Contact: Theresa Kirk; Corrected By Date: 26 Apr 2017; Converted Result: PARTIAL COMPLY; Comment: Discussed handwashing practices with PIC.	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

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Operator

#### **67 HARVARD STREET**

## Town of Brookline

- Re-inspection

# ST. MARY OF THE ASSUMPTION



Official Order for Correction: Based on an inspection this day, the Items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report. when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACC	HACCP:	Status
Telephone:	S.	Non-compliance with:	
Owner:	Æ	Anti-Choking (590.009 (E))	Pass
ASSUMPTION	Tol	Tobacco (590.009 (F))	Pass
PIC:		Trans fat bylaw (8.28)	Pass
Inspector:	<b>₹</b>	Allergen Awareness (590.009 (G))  No one certified in food allergen awareness training -provide at least one certified food manager complete a "Food Allergen Awareness Training"	Fail - Non-Critical
Date Inspected: Correct By:	1	MANAGEMENT AND EMPLOYEE HEALTH	- 6 - 9
04/26/2017 Risk Level:	5 5	UT PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (390.003(A))  No one has Servsafe certification - provide  01 PIC KNOWLEDGEABLE (590.003(B))	Fail - Critical Red Pass
Permit Number:		01 PIC PERFORMING DUTIES (2-103.11)	Pass
BHP-2017-0329	2	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Partial Comply	- 01	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations:	_ 5	FOOD FROM APPROVED SOURCE	
# of Critical Blue Violations:	8 0	02 APPROVED SOURCE (590.004A/B)	Pass
Inspection Time:	02	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
12:00 AM	<sup>12</sup>	02 RECEIVING/CONDITION (3-202.11)	Pass
	02	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02	02 SHELLSTOCK ID (3-202.18)	Pass
	02	02 TAGS & RECORDS (3-203.12)	Pass
	05	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass

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Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass

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15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301:12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass

Status

Item

Item	Status
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

		Status	
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass	
45 OUTSIDE S	45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass	
OTHER OPERATIONS	ATIONS		
46 CLEANING	46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass	
47 STORING N	47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.1137.114)	Pass	
47 MOP SINK	47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass	
48 SEPARATIC	48 SEPARATION FROM LWING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass	
49 CLEAN, SO	49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass	
50 OTHER		Pass	
Additional Est	Additional Establishment Info		
Comments:	Inspection Type: REINSPECTION; Inspector Name: MIRANDA CORBINE, REHS/RS; Time In: 10:00 AM; Time Out: 10:15 AM; Contact: Theresa Kirk; Converted Result: PARTIAL		

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action), BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

COMPLY; Comment: New hire. Provide documentation for Servsafe and Allergen Certificates.

	Onerate
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	Inspector

#### **67 HARVARD STREET**

## Town of Brookline

# ST. MARY OF THE ASSUMPTION



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
ST. MARY OF THE ASSUMPTION	Trans fat bylaw (8.28)	Pass
PIC:	Allergen Awareness (590.009 (G))	Pass .
Inspector:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))  New employee requires Servsafe Managers Certificate.	Fail - Critical Blue
<u>.</u>  -	Of PIC KNOWLEDGEABLE (590.003(B))	Pass
10/15/2018	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Risk Level:	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Permit Number:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
BHP-2017-0329	02 APPROVED SOURCE (590.004A/B)	Pass
Status: Partial Comply	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
# of Critical Red Violations: 0	02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Blue Violations: 1	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
Inspection Time:	02 SHELLSTOCK ID (3-202.18)	Pass
11:00 AM	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-,12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F.G))	Pass

ltem	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-804.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENGLOSED, SELE-CLOSING DOORS, TOILET TISSUE (6-202 14/6 302 11)	ſ

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (8-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY ( 6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

Operator
Inspector

#### 171 GODDARD AVENUE

## Town of Brookline

THE PARK SCHOOL

, , , , School Food Service, , , , , , , , , . Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggneved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt

of this order.

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		HACCP:	Status
Telephone:		Anti-Choking (590.009 (E))	Pass
Owner:		Tobacco (590.009 (F))	Pass
FLICK INTERNATIONAL	AAL	Trans fat bylaw (8.28)	Pass
PIC; William carter		Allergen Awareness (590.009 (G))	Pass
Ineportor		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Marli Caslli		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
cted:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/05/2018		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level: 2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0330		02 APPROVED SOURCE (590.004A/B)	Pass
Status:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Red Violations:	ons: 0	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations:	ions: 0	SHELL CTOOK IN WAS 400 WINDOWN	C
Inspection Time:			00 00 00 00 00 00 00 00 00 00 00 00 00
09:41 AM		02 I AGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV

03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Status
Pass

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Item	Status	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass	
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass	
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass	
42 HANDWASHING SIGNAGE (6-301.14)	Pass	
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass	
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass	
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass	
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass	
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass	
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass	
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass	
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass	
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass	
50 OTHER No violations found during inspection	Pass	

RED; Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

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## Town of Brookline

THE PARK SCHOOL

, , , , School Food Service, , , , , , , , , . Routine

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	HACCP:	Status
Telephone:	Anti-Choking (590.009 (E))	Pass
Owner:	Tobacco (590.009 (F))	Pass
FLICK INTERNATIONAL CORP	Trans fat bylaw (8.28)	Pass
PIC: Sean Callahan	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
inspector: Marli Caslli	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected: Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
04/05/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0330	02 APPROVED SOURCE (590.004A/B)	Pass
Status:	02 SAFE. UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Full Comply	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Blue Violations: 0	02 SHELLSTOCK ID (3-202.18)	Pass
Inspection Time:	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.1112)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302 12)	Pass

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04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))

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05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
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11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.1112)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-30102.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.1113)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.1112)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.1112)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.1112)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
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31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
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31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402,13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.1113)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
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43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
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44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.1516)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.1113)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass .
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Comments:

Inspector

Operator